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(54) Title: WATER-IN-OIL TYPE EMULSIFIED FAT AND/OR OIL COMPOSITION

(57) Abstract: The present invention provides a water-in-oil type emulsified fat and/or oil composition which comprises a diglyceride and which is excellent in a flavor release during the time for ingestion thereof. That is, the present invention provides a water-in-oil type emulsified fat and/or composition which is composed of (1) the aqueous phase based on water and (2) the oil phase comprising 15 % by weight or more, based on the total oils and fats, of diglycerides, the composition including a flavor component(s), 30 % by weight or more of the said emulsified composition being able to be reversed in phase within one minute after it has been introduced into water at 36 °C.

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